

RADIO CALL SIGN

Ecstasy

5/30/2003

# CORRECTIVE ACTION AND FOLLOW UP LOG

## RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER. NO.	RESULTS AND RECOMMENDATION	COMPLETED	CORRECTIVE ACTION
		<u>POTABLE WATER</u>		
1	06	ON 2/16/03 FROM 5:00 PM TO MIDNIGHT, THE ANALYZER CHART RECORDER CHART FOR THE FAR POINT ON THE BRIDGE WAS BLANK. A NOTATION WAS NOT MADE AS TO WHY THE CHART WAS BLANK. ANOTHER CHART RECORDER FOR THE DISTRIBUTION SYSTEM IS LOCATED IN THE ENGINE CONTROL ROOM. THE CHART FOR 2/16/03 WAS COMPLETE AND SHOWED A LEVEL OF APPROXIMATELY 1.00 PPM.	Yes	ADVISED THE ACUTAL ENGINE OFFICER IN CHARGE OF THE CHLORINATING SYSTEM TO MAKE NOTE IN CASE A SIMILAR ACCIDENT OCCURS. TRAINING WAS IMPLEMENTED IMMEDIATELY.
		<u>VENTILATION</u>		
2	41	THE AIR CONDITION CONDENSATION COLLECTION PAN ON UNITS AC 53.7 MAIN LOUNGE DK 8 AND AC 51.4 STAIRS FR 125 WERE CORRODED AND SLIGHTLY SOILED.	Yes	CLEANED.
		<u>WHIRLPOOLS</u>		
3	10	ON SEVERAL OCCASIONS THE PH LEVEL IN THE WHIRLPOOLS WAS ABOVE 7.8. A STATEMENT WAS NOT WRITTEN IN THE CORRECTIVE ACTION SECTION OF THE LOG CONCERNING THIS. IT WAS STATED BY THE HOUSEKEEPING STAFF THAT WHEN THE PH LEVEL IS TOO HIGH OR TOO LOW, THE ENGINEERS ARE NOTIFIED IMMEDIATELY. IT IS SUGGESTED THAT A NOTATION CONCERNING THIS BE MADE IN THE CORRECTION ACTION SECTION OF THE LOG.	Yes	CONCERNED PERSONNEL WAS ADVISED IT IS BEING MONITORED.
		<u>LIDO</u>		
4	20	A CRACK WAS NOTED IN THE CHUTE AREA OF THE ICE BIN OF THE HOSHIZAKI ICE MACHINE.  CORROSION WAS NOTED ON THE SCREWS ON THE ICE LEVEL CONTROLLER ARM INSIDE OF THE ICE BIN.		NEW ICE MACHINE ORDERED. WILL BE REPLACED.
5	26*	THE ICE LEVEL CONTROLLER ARM INSIDE THE ICE BIN OF THE		NEW ICE MACHINE ORDERED. WILL BE REPLCED.

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		HOSHIZAKI ICE MACHINE WAS SOILED. THE ICE HOLDING AREA IN THE UPPER COMPARTMENT OF THIS ICE MACHINE WAS SOILED.		
		<u>LIDO DISHWASH</u>		
6	28	CLEAN DISHES AND BOWLS WERE NOT STORED COVERED OR WITH THE TOP PLATE/BOWL INVERTED.	YES	CLEAN DISHES ARE SEPARATED AND KEPT COVERED
7	26*	NUMEROUS PLATES AND BOWLS STORED AS CLEAN WERE SOILED WITH FOOD RESIDUE.	YES	CLEAN DISHES ARE SEPARATED AND KEPT COVERED
		<u>LIDO PANTRY #3</u>		
8	33	GAPS AND MISSING SCREWS WERE NOTED IN THE AIR INTAKE GRILLS IN THE DECKHEAD ABOVE THE SERVING LINE. THESE GRILLS WERE SOILED AND DUSTY.	YES	THE GRILLS HAVE BEEN CLEANED AND MISSING SCREWS REPLACED. GAPS FILLED.
9	21	A CRACK WAS NOTED ON THE CORNER OF THE BUFFET LINE IN FRONT OF THE SALAD SECTION.	YES	CRACK HAS BEEN REPAIRED.
		<u>LIDO PANTRY #4</u>		
10	21	A CRACK WAS NOTED ON THE BUFFET LINE IN FRONT OF THE HOT LINE AREA.	YES	CRACK HAS BEEN REPAIRED
11	27	THE CRACK ON THE BUFFET LINE IN FRONT OF THE HOT LINE AREA WAS SOILED WITH FOOD RESIDUE.	YES	CRACK HAS BEEN REPAIRED.
12	21	A CRACK WAS NOTED ON THE CORNER OF THE BUFFET LINE IN FRONT OF THE SALAD SECTION.	YES	CRACK HAS BEEN REPAIRED.
13	21	GAPS WHERE SEALANT WAS MISSING WERE NOTED IN THE VENTILATION HOOD ABOVE THE FRYER AND FLAT TOP GRILL.	YES	SEALANT REPLACED
		<u>DRINK STATIONS</u>		
14	26*	THE INTERIORS OF THE VITALITY JUICE MACHINES WERE SOILED WITH DRINK RESIDUE.	YES	WAS CLEANED BY THE VITALITY JUICE MACHINE TECHNICIAN.
		<u>POOL BAR PORT SIDE</u>		
15	33	MISSING TILES WERE NOTED ON THE BULKHEAD BEHIND REFRIGERATOR E-3-S. THE CORNER OF THE BULKHEAD WAS SEALED WITH PEELING, EXCESSIVE SEALANT.	YES	AREA RETILED AND EXCESSIVE SEALANT TAKEN OFF
		<u>POOL BAR PORT SIDE</u>		

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16	20	CORROSION WAS NOTED ON THE BLENDER BLADE.	YES	CORRODED BLENDERS DISCARDED.
		<u>METROPOLIS BAR</u>		
17	33	EXCESSIVE DUST WAS NOTED ON THE LIGHTS IN THE DECKHEAD ABOVE THE BOTTLE DISPLAY AREA.	YES	LIGHTS WERE VACUUM CLEANED
18	33	THE DECK UNDER THE CABINETS IN THIS AREA WAS SOILED. STANDING WATER WAS NOTED ON THE DECK NEXT TO THE REFRIGERATION UNITS. A SWEET, MOLDY ODOR WAS NOTED IN THIS AREA.	YES	DECK WAS CLEANED.
		<u>FOOD SERVICE GENERAL</u>		
19	27	MOST UNDER COUNTER REFRIGERATION UNIT CONDENSER'S TECHNICAL AREAS WERE SEVERELY SOILED THROUGHOUT. PROVISIONS, MAIN GALLEY AND CREW GALLEY.	YES	THESE WERE CLEANED
20	21	THE CONDENSATE DRIP PANS FOR THE UNDER COUNTER REFRIGERATION UNITS WERE NOT SELF DRAINING. THE HEATING ELEMENTS WERE SUPPOSE TO EVAPORATE THE COLLECTED CONDENSATE BUT THEY WERE NOT WORKING. ALL BUT ONE OF THE TECHNICAL AREAS HAD STAGNANT DIRTY LIQUID WITHIN THE UNDRAINED CONDENSATE COLLECTION PANS.	YES	ALL CONDENSERS HAVE BEEN REPAIRED AND ARE IN WORKING ORDER
		<u>PROVISIONS</u>		
21	20	THE SLICER SEALANT HAD BECOME CRACKED AND CHIPPED AND WAS MISSING IN AREAS.	YES	SEALANT REPLACED
		<u>FOOD SERVICE GENERAL</u>		
22	27	REFRIGERATION UNIT DOOR GASKETS WERE SOILED IN NUMEROUS AREAS OF THE PROVISION AREA AND CREW AND MAIN GALLEY. THE GASKETS THAT HAD BEEN RECENTLY REPLACED WERE ADEQUATELY CLEANED.	YES	GASKETS HAVE BEEN REPLACED
		<u>PROVISIONS-FRUIT WALK-IN</u>		
23	37	CONDENSATE WAS NOTED BELOW THE CATCH PAN OF THE WALK-IN REFRIGERATION CONDENSER. THE CATCH PAN DID NOT ADEQUATELY COVER THE AREA WHERE CONDENSATE COLLECTED.	YES	CONDENSER HAS BEEN REPAIRED
		<u>FOOD SERVICE GENERAL</u>		

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24	33	THE DECKS, DECKHEADS AND BULKHEADS WERE IN POOR REPAIR AND WERE NOT EASILY CLEANABLE. DECK TILES WERE CRACKED, PROFILE STRIPS AND COVING WERE MISSING AND HOLES, ETC. WERE NOTED IN THE BULKHEADS OF THE BARS, AND FOOD SERVICE AREAS.	YES	REPLACEMENT / REPAIRS ONGOING
		<u>PROVISIONS-DRY STORAGE</u>		
25	15*	DENTED NUMBER TEN CANS OF CHOCOLATE SYRUP, APPLES AND CHERRIES WERE NOTED ON THE SHELVES OF THE DRY STORAGE ROOM.	YES	CORRECTED DURING INSPECTION.
		<u>PROVISIONS-BEER COOLER</u>		
26	19	2 CASES OF BEER WERE STORED ON THE DECK AND A UNFINISHED WOODEN WINE BOX WAS USED TO STORE OTHER CASES OF PRODUCT OFF THE DECK.	YES	PROPER STORAGE PROCEDURES ARE BEING FOLLOWED
		<u>CREW GALLEY</u>		
27	26*	ALL BUT ONE OF THE ICE MACHINES THAT WERE INSPECTED IN THE GALLEY, CREW GALLEY AND CREW BAR WERE SOILED WITH DEBRIS. THE CREW MESS ICE MACHINES WERE VERY SOILED AND HAD A CALCIFIED RESIDUE ABOVE THE FLOAT CUBER AREA.  MOLD WAS NOTED IN VARIOUS AREAS OF THE ICE MACHINES. A SOFT OPEN CELL SEALANT WAS USED AROUND THE COVER OF THE CUBER AND THE SEALANT WAS SOILED WITH MOISTURE AND MOLD.	YES	ALL ICE MACHINES HAVE BEEN THOROUGHLY CLEANED,
		<u>CREW GALLEY ICE MACHINE</u>		
28	21	THE ICE MACHINE DRAIN DID NOT MAINTAIN AN ADEQUATE AIR GAP.	YES	PROPER AIR GAP HAS BEEN PROVIDED
		<u>ICE MACHINES GENERAL</u>		
29	20	MAIN & CREW GALLEY AND CREW BAR: THE ICE-O-MATIC COUNTER TOP AND CORNELIUS ICE MACHINES WERE NOT EASILY CLEANABLE DUE TO GAPS IN THE ICE BIN AND AROUND THE ICE CHUTE. SEALANT WAS NOT SMOOTH IN SOME OF THE SEAMS. CORROSION WAS NOTED ON THE INTERIOR OF THE ICE BINS WALLS AND TOP OF THE BINS.	YES	ALL ICE MACHINES HAVE BEEN THOROUGHLY CLEANED, SEALANT HAS BEEN REPLACED
		<u>CREW GALLEY</u>		

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30	37	THE VENTILATION HOOD ABOVE THE COMBI OVENS AND THE FRYER AREA WERE SOILED.	YES	DEEP CLEANING CONDUCTED. CREW TRAINED IN PROPER CLEANING PROCEDURE
31	26*	THE FRYER COILS WERE SOILED WITH BURNED ON GREASE DEBRIS.	YES	DEEP CLEANING CONDUCTED. CREW TRAINED IN PROPER CLEANING PROCEDURE
		<u>CREW GALLEY-DISHWASH AREA</u>		
32	22	THE DISHWASH UNIT'S FINAL RINSE EXTERIOR THERMOMETER WAS NOT ACCURATE. THE CONVEYOR SPEED WAS FASTER THAN THE DATA PLATE AND THE MANUFACTURES RECOMMENDATION (35 SEC VS. 6.5 FT PER MIN).	YES	NEW THERMOMETER INSTALLED
		<u>CREW GALLEY DISHWASH UNIT</u>		
33	34	THE DRAIN LINE ON THE PRE WASH SIDE OF THE DISHWASH UNIT WAS LEAKING.	YES	LINE SEALED
		<u>CREW MESS DECKS, BULKHEADS</u>		
34	33	THE DECK AND BULKHEAD BEHIND THE ICE MACHINES WERE EXTREMELY SOILED. THE ICE MACHINE WAS MOUNTED TO THE DECK AND DID NOT LEAVE ADEQUATE ROOM FOR CLEANING.	YES	ICE MACHINES HAVE BEEN REMOUNTED WITH AN ADEQUATE ROOM FOR CLEANING
		<u>OFFICERS MESS</u>		
35	19	THE SNEEZE GUARD ABOVE THE BAIN MARIE ON THE BUFFET LINE HAD BEEN CUT AND WAS NOT ADEQUATE TO PROTECT THE FOOD STORED BELOW.	YES	NEW SNEEZE GUARD INSTALLED
		<u>MAIN GALLEY</u>		
36	22	THE DISHWASH UNIT PRESSURE GAUGE WAS NOT VISIBLE. THE POT WASH UNIT DID NOT HAVE A DATA PLATE.		OLD DESIGN. MACHINE WILL NEED MODIFICATION
37	27	THE WIND STAR VENTILATION UNIT WAS SOILED.	YES	CLEANED
		<u>MAIN GALLEY-SOUP STATION</u>		
38	27	THE STEAM PIPES OF THE SOUP STATION WERE SOILED AND NO LONGER EASILY CLEANABLE.		
39	34	THE HAND WASH SINK AND VEGETABLE PREPARATION SINK DRAINS LEAKED.	YES	REPAIRED
40	26*	THE TOP OF THE SALAD SPINNER WAS SOILED AND THE STAFF WERE NOT AWARE THAT THE COVER COULD BE DISMANTLED.	YES	STAFF HAVE BEEN TRAINED IN THE PROPER USAGE AND CLEANING OF THIS EQUIPMENT

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41	26*	THE VITALITY JUICE DISPENSING LINES WERE SOILED IN THE FORWARD MAIN GALLEY.	YES	SOILED LINES REPLACED BY VITALITY TECH.
		<u>BAKERY</u>		
42	21	THE REACH-IN REFRIGERATION UNIT HAD A SHEET PAN PLACED BENEATH THE CONDENSER TO CATCH CONDENSATE. THE CONDENSATE IN THE PAN WAS CLOSE TO OVERFLOWING ON TO THE FOOD STORED BENEATH.	YES	CONDENSER HAS BEEN REPAIRED
		<u>FOOD SERVICE GENERAL</u>		
43	21	SOFT PEELING SEALANT WAS NOTED WITHIN THE VENTILATION HOODS.	YES	SEALANT REPLACED
		<u>CREW BAR</u>		
44	20	THE BLENDER BLADES WERE CORRODED.	YES	CORRODED BLENDERS DISCARDED. OFFICE NOTIFIED OF REQUIRED DESIGN MODIFICATION
		<u>CORRECTIVE ACTION STATEMENT</u>		
45	*****	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.  PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV  USE EMAIL MESSAGE SUBJECT LINE: ECSTASY - CAS - [INSERT INSPECTION DATE 05/30/2003]		